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FOREIGN NEWS ON APPLES

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SCALDED APPLES ON THE EUROPEAN MARKETS

Many lots of scalded apples have been appearing on the European markets since the first of the year, according to reports from F. A. Motz, Fruit Specialist in Europe for the Foreign Service of the Department of Agriculture. Most of these consist of barreled and basketed apples, although an occasional box lot has also been affected. Scald is effectively controlled by the use of about $1\frac{1}{2}$ pounds of shredded oiled paper (not waxed) well distributed throughout the barrel and the use of oiled wrappers in boxed apples. The average cost of the paper is about 15 cents to 18 cents per barrel. It cannot be too forcibly urged that shippers of scald susceptible varieties pack their apples properly. Not only do scalded apples have to be sold at a decided discount, sometimes as much as \$2.00 to \$3.00 per barrel, but the presence of unsound fruit on the markets affects adversely the prices of good apples. It should be borne in mind that scalded, slack or wasty fruit costs as much to lay down in European markets as sound fruit.

Practically all of the barreled varieties now arriving in British markets have been showing more or less scald except those packed in shredded oiled paper. Criticism has been especially leveled at the Rhode Island Greening deal. A month ago the outlook for Greenings was most favorable. There was considerable inquiry and good prices were anticipated. First arrivals were looked forward to with eagerness and the general feeling was that Greenings would do well. Many lots arrived scalded, slack and wasty and, as the season wore on, the expected improvement did not develop. Confidence was finally taken out of this line and buyers are now regarding all Greenings with more or less skepticism. Even though samples appear to be free of scald on the face, buyers insist that the contents be shown. Scald this year is costing shippers of Greenings considerable money. This is also true of shippers of some lots of York Imperials. These lots were packed when the fruit was still green and with little or no shredded oiled paper. On February 5 at Liverpool some scalded York Imperials, of U. S. Commercial, $2\frac{1}{4}$ inch grade, sold at \$2.80 per barrel, when sound fruit was making \$5.84 to \$6.08 per barrel. Albemarle Pippins (Yellow Newtowns) although not as susceptible to scald as Yorks and Greenings, have been somewhat affected this season. Slightly scalded Pippins in baskets sold at a discount of from 61 cents to 57 cents per basket at Liverpool February 25.

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The following example indicates the effect that scalded fruit has on the value of a lot of apples: On Thursday, January 29, Mr. Motz attended an apple sale at the Borough market, London. One broker had a lot of 400 barrels of Rhode Island Greenings advertised in his catalogs. There was a good attendance of interested buyers. When the Greenings came up for sale, eight barrels were placed upon the platform for inspection. Three barrels were opened which had a fine appearance--beautifully faced, of the desired size and apparently in splendid condition. Several buyers were overheard to remark, "They will fetch 28 to 30 shillings" (\$6.81 to \$7.30 per barrel). Upon the opening of the fourth barrel, however, the audience was dismayed to see that the fruit was badly scalded. So it went through the eight barrels. Two or three barrels were emptied out into a large basket. These revealed a most disappointing condition. As the sale went forward, fruit which, unscalded, would have brought the equivalent of \$6.81 to \$7.30 was "knocked down" at \$4.62 per barrel.

Mr. Motz reports that certain importers are beginning to insist on the use of oiled paper in their supplies and others will have it written in their contracts when purchasing their requirements for the coming year. At least one large importer intends to circularize his shippers, calling their attention to the condition in which their apples have arrived this season and suggesting the proper use of shredded oiled paper.

Scald is a transportation and storage disease that is produced by the gases given off by the apples themselves. Scald occurs at times on almost every variety of apple, but is particularly serious on the York Imperial, Grimes, Arkansas (Mammoth Black Twig), Rome Beauty, Rhode Island Greening, Stayman Winesap, Yellow Newtown, Baldwin, Winesap and Wagener varieties roughly listed in their order of susceptibility.

As mentioned before, scald can be greatly reduced by the proper use of oiled paper but the control will be more effective, particularly in barreled apples, if the fruit is well matured when picked. In general, apples for cold storage should not be picked before they show a yellow cast in the ground color or until they begin to loosen on the tree. The Department of Agriculture has issued several publications relating to the picking, packing, and grading of apples. Some of the publications which cover this subject are: The Control of Apple Scald with Shredded Oiled Paper, Department Circular 396; Apple Scald and its Control, Farmer's Bulletin 1380; Preparation of Barreled Apples for Market, Farmer's Bulletin 1080; Diseases of Apples in Storage, Farmer's Bulletin 1160; The Ripening, Storage and Handling of Apples, Department Bulletin 1406, and Picking Maturity of Apples in Relation to Storage, Department Bulletin 1448.